

<b>Breakfast with a difference</b> <i>(is served with Pide bread)</i>	€
<b>Classic Turkish</b> <i>Feta, Turkish salami, soft-boiled egg, olives, tomatoes and cucumbers, accompanied by honey and butter</i>	8.50
<b>Nazim Hikmet</b> <i>Feta, olives, tomatoes and cucumbers, Sucuk (Turkish hard sausage, spiced), honey, butter, Muska Böregi (filo pastry filled with leaf spinach and cheese), accompanied by scrambled eggs with Sucuk</i>	9.40
<b>Aziz Nesin</b> <i>Scrambled eggs with Pastirma (Turkish, air-dried salt beef), fried aubergines and courgette rounds, tomatoes, cucumbers, feta and butter</i>	9.80
<b>Yasar Kemal</b> <i>Toast and Pastirma (Turkish, air-dried salt beef), Menemen (scrambled eggs Turkish style with tomatoes, onions and peppers), feta and olives, accompanied by yogurt with fresh fruits</i>	10.90
<b>Menemen</b> <i>(scrambled eggs Turkish style with tomatoes, onions and peppers)</i>	6.00

## **Breakfast** €

<b>Ringelnatz breakfast</b> <i>Assorted rolls, jam, honey or Nutella, butter, an egg</i>	4.40
<b>Franz Marc breakfast</b> <i>Croissant and roll, jam, honey or Nutella, butter, an egg</i>	5.00
<b>Paul Klee breakfast</b> <i>Assorted rolls, mixed cheese platter, a boiled egg, butter, muesli with fresh fruits</i>	9.30
<b>Thomas Mann breakfast</b> <i>Assorted rolls, sausage and cheese platter, jam, honey, butter, yogurt with fresh fruits</i>	10.40
<b>Altschwabing gourmet breakfast</b> <i>Smoked salmon and Parma ham with toast and assorted rolls, butter, a boiled egg, accompanied by a glass of prosecco or freshly squeezed orange juice</i>	13.00

<i>Breakfast à la carte or as a side dish</i>	€
<i>Bread basket assorted rolls from our selection</i>	2.50
<i>Croissant Buttered or filled croissant</i>	1.60
<i>Toast two rounds</i>	1.10
<i>Portion of butter, jam, honey or Nutella, each</i>	0.90
<i>Soft-boiled egg</i>	1.10
<i>Two fried eggs</i>	3.80
<i>Three fried eggs</i>	
- with ham	5.20
- with bacon	5.30
<i>Portion of scrambled eggs</i>	
- natural	4.20
- with rocket and tomatoes	5.40
- with ham	5.30
- with feta and tomatoes	5.40
<i>Omelet</i>	
- with ham	6.00
- with rocket, tomatoes and cheese	6.00
- with salmon and tomatoes	6.00
- with Sucuk and feta	6.00
<i>Cheese platter</i>	5.50
<i>Sausage/ham platter</i>	5.50
<i>Yogurt with fresh fruits</i>	4.70
<i>Muesli with fresh fruits</i>	4.70
<i>Extras</i>	
- Sucuk Turkish hard sausage, spiced	4.00
- Pastirma Turkish, air-dried salt beef	4.50
- Feta	4.50
- Salmon with horseradish	4.50

<b>Cold starters</b>	<b>€</b>
<i>Cacik</i> Yogurt with cucumbers and garlic	4.40
<i>Tarama</i> Fish roe paste	4.20
<i>Yaprak Dolma</i> Vine leaves filled with rice, accompanied by yogurt sauce	4.20
<i>Beyaz Peynir, Zeytin &amp; Biber</i> Feta, olives and peperoni	6.00
<i>Yogurtlu Ispanak</i> Leaf spinach with yogurt and garlic	4.70
<i>Ezme Salata</i> Tomatoe, peppers, onions, parsley and fresh finely chopped spices, very spiced	4.90
<i>Hummus</i> Ground chickpeas with sesame oil	4.70
<i>Patlican Ezme</i> Aubergine purée, yogurt, fresh herbs, garlic	4.60
<i>Pascha Meze</i> Feta, red and green peppers, fresh herbs, spicy	5.40
<b>Mixed cold starter plate</b>	10.50
<b>Mixed cold/hot starter plate</b>	10.90
<i>hot: Sigara, Muska, Peynir Tava</i>	
<i>cold: Cacik, hummus, Pascha Meze, olives, peperoni</i>	

<b>Hot starters</b>	<b>€</b>
<i>Sigara Böregi</i> Filo pastry filled with feta and parsley, accompanied by <i>Cacik</i>	4.70
<i>Muska Böregi</i> Filo pastry filled with leaf spinach and feta, accompanied by <i>Cacik</i>	4.70
<i>Peynir Tava</i> Breaded feta	4.70
<i>Patlican Kizartma</i> Fried aubergine rounds in tomato and yogurt sauce	4.70
<i>Kabak Kizartma</i> Fried courgette rounds in tomato and yogurt sauce	4.60
<i>Kaya Mantari</i> Grilled oyster mushrooms with spices and fresh herbs	4.90
<b>Mixed hot starter plate with tomato and yogurt sauce</b>	10.50

## Main courses

€

*Choose seasonal dishes from our current evening menu*

<b>Patlican Börek</b> (vegetarian) <i>Aubergines, potatoes, courgettes with Béchamel sauce and cheese, au gratin, with yogurt and tomato sauce, salad accompaniment</i>	11.80
<b>Sebzeli Karniyarik</b> (vegetarian) <i>Aubergine stuffed with fresh spinach, pine nuts and vegetable strips and cheese, au gratin, with tomato and yogurt sauce, served with rice</i>	11.80
<b>Izgara Köfte</b> <i>Grilled lamb meatballs, accompanied by rice, vegetables and Cacik</i>	12.60
<b>Kavurma</b> <i>Diced lamb with champignons, peppers, onions, tomatoes, flambéed in the pan, served with rice</i>	13.50
<b>Pilic Külbasti</b> <i>Fillets of chicken breast from the grill, with grilled oyster mushrooms, served with rice and vegetables</i>	13.40
<b>Pilic Tava</b> <i>Diced chicken breast with champignons, peppers, onions and tomatoes, pan-fried, served with rice</i>	13.00
<b>Pork cutlet, Vienna style</b> <i>With French fries and a small mixed salad</i>	13.30
<b>Hindi Sis</b> <i>Grilled marinated duck breast skewers, accompanied by rice and vegetables</i>	13.00
<b>Adana Kebab</b> <i>Grilled lamb mince skewer, accompanied by rice and vegetables</i>	13.40
<b>Yoghurtlu Adana</b> <i>Grilled lamb mince skewers with yogurt and tomato sauce on toast, oven-baked</i>	14.30
<b>Sis Kebab</b> <i>Grilled marinated lamb skewers, accompanied by rice and vegetables</i>	13.50
<b>Sis Yoghurtlu</b> <i>Grilled marinated lamb mince skewers with yogurt and tomato sauce on toast, oven-baked</i>	14.60
<b>Yoghurtlu Kebab</b> <i>Grilled marinated lamb skewer and lamb mince skewer with yogurt and tomato sauce on toast, oven baked</i>	14.70
<b>Karisik Izgara</b> <i>Mixed grill platter with rice and vegetables</i>	15.30
<b>Tornado Pepini</b> <i>Two sirloin steaks with champignons and peppers in a cream sauce, au gratin with feta, accompanied by rösti and vegetables</i>	13.90
<b>Sirloin steak</b> <i>Lava stone grilled sirloin steak with maître d'hôtel butter, accompanied by French fries</i>	13.20

<i>Hot drinks</i>	€	<i>Laced</i>	€
Espresso	2.10	Mariloman Coffee with cognac & cream	4.80
Espresso Macchiato	2.20	Pharisäer Coffee with a shot of rum & cream	4.80
Double espresso	3.40	Café Royal Coffee with Grand Marnier & cream	4.80
Café latte	3.20	Irish coffee Coffee with Irish whiskey & cream	4.80
Cappuccino	2.80	Baileys coffee Coffee with Baileys & cream	4.80
Café crème	2.70	Tea with rum	4.40
Café crème Pot	3.40	Lumumba Chocolate with brandy & cream	4.80
Latte Macchiato	3.20	Hot Erika Chocolate with Amaretto & cream	4.80
Decaffeinated coffee	2.70		
Hot chocolate	3.00		
Hot chocolate with cream	3.70		
Fresh peppermint tea with ginger	3.40		
Large cup of tea black tea (Earl Grey, Assam, Darjeeling), green tea, fruit tea, camomile, peppermint, rooibos, Morgentau (morning dew)	3.00		
Apple tea with cinnamon	3.00		
Hot lemon with honey	3.00		
Hot milk with honey	3.00		
Iced coffee or iced chocolate	4.40		

<i>Soft drinks</i>		€		€
<i>Ayran</i>			0.4 l	2,60
<i>Coca Cola</i> <sup>4,5</sup>	0.2 l	2,50	0.4 l	3,40
<i>Coca Cola light</i> <sup>3,4,5,8</sup>	0.2 l	2,50		
<i>Fanta</i> <sup>2,5</sup>	0.2 l	2,50	0.4 l	3,40
<i>Sprite</i> <sup>2</sup>	0.2 l	2,50	0.4 l	3,40
<i>Spezi</i> <sup>2,4,5</sup>	0.2 l	2,50	0.4 l	3,40
<i>A selection of juices with soda water</i>	0.2 l	2,30	0.4 l	3,50
<i>Fruit juices</i>	0.2 l	2,80		
<i>Orange, cherry, pineapple, banana, peach, redcurrant, grapefruit, passion fruit, mango, tomato, rhubarb, apple</i>				
<i>Freshly squeezed juices</i>	0.2 l	4,30		
<i>Orange, carrot, apple</i>				
<i>KiBa (cherry and banana juice)</i>			0.4 l	3,90
<i>Iced tea</i>	0.3 l	3,40		
<i>Peach or lemon</i>				
<i>Mineral water</i>	0.2 l	2,00	0.4 l	2,80
<i>Fiordilino mineral water</i>	0.25 l	2,50	0.75 l	5,60
<i>Sparkling or still</i>				
<i>Schweppes</i>	0.2 l	2,80		
<i>Bitter lemon</i> <sup>6</sup> , <i>tonic water</i> <sup>6</sup> , <i>ginger ale</i> <sup>5</sup>				
<i>Orangina</i> <sup>2,5</sup>	0.25 l	2,80		
<i>Red Bull</i> <sup>4,5,9,10</sup>	0.25 l	3,90		

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1 Calorific value 2.2 kJ (0.55 kcal) albumen - 0.03g, carbohydrates 0.11g.

2 with benzoic acid as a preservative

3 with sweetener cyclamate, aspartame and acesulfame (contains phenylalanine and saccharine)

Important: Aspartame contains a phenylalanine source more than 100g/kg or 100l can act as a laxative if taken to excess.

4 contains caffeine

5 with colouring

6 contains quinine

7 Phosphates 8

8 per 100 ml, calorific value 0.8 kJ (0.18 kcal) albumen 0.012g,

carbohydrates 0.03g, Fat 0.0g

9 contains taurine

10 Consume only in limited amounts, owing to the high caffeine content

11 Anti-oxidants

12 occasionally waxed

<b>Beers</b>		€		€
Draught Andechser light	0.25 l	2.30	0.5 l	3.50
Andechser dark			0.5 l	3.70
Radler	0.25 l	2.40	0.5 l	3.40
Draught Schneider Weiße	0.3 l	2.90	0.5 l	3.60
Light Schneider Weiße			0.5 l	3.60
Blonde Schneider Weiße			0.5 l	3.60
Schneider Weiße, alcohol-free			0.5 l	3.60
Russ'n			0.5 l	3.60
Colaweizen <sup>4,5</sup>			0.5 l	3.60
Draught Krombacher Pils	0.3 l	3.10		
Krombacher Pils, alcohol-free	0.3 l	3.10		

<b>Aperitifs</b>			€
Apple spritz elderflower syrup, ginger ales, soda, fresh apple rounds		0.2 l	5.30
Yeni raki		5 cl	4.20
Martini bianco, rosso, extra dry		5 cl	4.20
Veneto spritz White wine, Aperols, soda		0.2 l	5.30
Aperol spritz Aperols, prosecco, soda		0.2 l	5.30
Hugo spritz elderflower syrup, prosecco, soda, mint		0.2 l	5.30
Camparis – soda/orange		4 cl	4.90

<b>Long drinks</b> (Happy hour from 6 p.m. – end, all long drinks € 5.20)			€
Gin & tonic <sup>6</sup> (Bombay Sapphire, Tanqueray, The Duke)		4 cl	7.60
Moscow Mule (Vodka, ginger ales, cucumber)		4 cl	7.80
Jack Daniel's Cola <sup>4,5</sup>		4 cl	7.80
Bacardi Cola <sup>4,5</sup>		4 cl	7.20
Havana Cola <sup>4,5</sup>		4 cl	7.80
Vodka & lemon <sup>6</sup> /orange		4 cl	8.70

<b>Cocktails</b> (Happy hour from 6 p.m. – end, all cocktails € 5.20)	€
Martini cocktail Dry Martini, gin & Noilly Prat, green olive	6.00
Manhattan Canadian whiskey, vermouth rosso, Angostura	6.00
Negroni Gin, Martini rosso, Campari, soda	6.00
Daiquiri white rum, lemon, sugar syrup	6.50
Margarita Tequila, Triple sec, lemon juice	6.50
Strawberry Margarita (seasonal) Tequila, Triple sec, lemon juice, strawberries	6.50
The Gimlet Gin, lime juice, lemon juice	6.50
Sours (Whiskey, vodka, Aperol etc.), lemon juice, granulated sugar, orange juice	6.80
Gin fizz Gin, lemon juice, sugar, soda	7.40
Singapore sling Triple sec, Grenadines, Benedictine, Angostura, pineapple juice, gin	7.40
Vodka fizz Vodka, lemon juice, sugar, soda	7.40
Bloody Mary Vodka, lemon juice, tomato juice and spices	7.40
Mojito Limes <sup>12</sup> , sugar, Havana Club, mint	7.40
Cuba Libre Havana Club, lime <sup>12</sup> , Cola <sup>4,5</sup>	7.40
Tequila Sunrise Tequila, lemon juice, orange juice, Grenadines	7.40
Caipirinha Cachaça, limes <sup>12</sup> , brown sugar	7.60
Touchdown Vodka, lemon, Grenadines, passion fruit, apricot brandy	7.60
Sex on the beach Vodka, Aperols, peach tree, pineapple, Grenadine, lemon	7.60
Planters punch Captain Morgan 73%, Myers', lemon, orange, sugar syrup, Grenadines	7.60
Mai Tai Rum, apricot brandy, lemon, lime juice, almond syrup, Lemon Hart	7.60
Pina colada Rum, pineapple juice, cream of coconut, cream	7.60
Swimming pool Vodka, Havana Club, cream of coconut, pineapple juice, blue Curaçaos, cream	7.60
Zombie Lemon, orange and pineapple juices, brown/white rum, Captain Morgan 73%, Grenadines, port	8.20
Long Island iced tea Lemon, gin, tequila, vodka, white rum, triple sec, colas	8.20
White Russian Vodka, Kahlúa, cream	6.20
Golden Cadillac Galliano, White crème de cacao, cream, orange	6.20

<b>Alcohol-free cocktails</b>	€
Mayto Fresh mint, limes <sup>12</sup> , ginger ale	6.00
Tropical heat Orange & pineapple juices, passion fruit, lemon, Grenadines	6.00
Bora Bora Pineapple, passion fruit and lemon juices, Grenadines	6.00
Virgin Mary Lemon, tomato juice, tabasco and spices	6.00
Coconut kiss Pineapple & orange juices, cream, cream of coconut	6.00



## Whisky (4 cl)

Johnnie Walker Black Label	5.80
Jim Beam	5.00
Ballantine's	5.00
Canadian Club	4.80
J & B	5.80
Chivas Regal	6.00

## Malt whiskies (4 cl)

Ardbeg	8.00
Glenmorangie 10 years	7.10
Knockando	7.10
Lagavulin 16 years	8.30
Oban	7.90
Dalwhinnie	7.90
Talisker	7.90
Cragganmore	7.90
Glenkinchie	7.90

## Digestifs

Pernod	4 cl	4.70
Pastis	4 cl	4.70
Yeni raki bottle	0.35 l	22.50

## Schnapps (2 cl)

Williams	2.70
Obstler	2.70
Grappa Nardini	2.70

## Tequila (2 cl)

Sierra Tequila silver/gold	3.00
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## Liqueurs (4 cl)

Baileys on ice	4.30
Amaretto	3.50
Sambuca Molinari	2 cl 2.70

€

## Cognac & brandy (2 cl)

Remy Martin V.S.O.P.	3.60
Hennessy V.S.	3.60
Hennessy X.O.	9.10
Carlos I	3.80
Cardenal Mendoza	3.70
Vecchia Romagna	3.60

## Vodka & gin (4 cl)

Absolut	5.40
Tanqueray	4.50
Bombay Sapphire	4.90

## Rum (4 cl)

Havana Club 3 years	5.70
Havana Club 7 years	6.80
Bacardi Rum	4.50
Myers' rum	4.90

## Bitters (4 cl)

Averna	4.20
Ramazotti	4.20
Fernet Branca	4.20
Fernet Menta	4.20

<b>White wine by the glass and by the carafe</b>	<b>0.1</b>	<b>0.2</b>	<b>0.75</b>
<b>Cankaya</b> <b>Kavaklıdere, Anatolia – Turkey</b> <i>Bright yellow, with elegant, balanced lemon and grapefruit aroma</i>	2.30	4.50	15.90
<b>Pinot grigio Friuli Isonzo D.O.C.</b> <b>Tenuta Casate, Friaul – Italy</b> <i>Fruity with hints of acacia flowers, delicate mineral character, dry and full-bodied</i>	2.70	5.20	18.00
<b>Rueda DO Basa</b> <b>Telmo Rodriguez, Rueda – Spain</b> <i>Verdejo, Viura, Sauvignon Blanc</i> <i>A wine both tender and sharp, with hints of spices and flowers, a cheerful wine</i>	3.00	5.80	19.00
<b>Dry Hattenheimer Riesling Kabinett</b> <b>Langwerth von Simmern, Rheingau – Germany</b> <i>Straightforward local Kabinett, very pleasant to drink</i>	3.30	6.40	21.00
<b>Verdicchio di Jesi Classico D.O.C., Le Vaglie</b> <b>Santa Barbara, Marken – Italy</b> <i>Fine spices, white flowers, honey and anise in its perfume,</i> <i>elegant citrus-fresh, aromatic, very rounded and mild</i>	3.70	7.20	24.00
<b>Red wine by the glass and by the carafe</b>	<b>0.1</b>	<b>0.2</b>	<b>0.75</b>
<b>Yakut</b> <b>Kavaklıdere, Anatolia – Turkey</b> <i>Full-bodied, with a generous, rounded aroma of cherries and spices</i>	2.30	4.50	15.90
<b>Carignano del Sulcis D.O.C., Grotta Rossa</b> <b>Santadi, Sardinia – Italy</b> <i>Macchia scented, accompanied by plums and juniper,</i> <i>straightforward in nature, soft and aromatic</i>	2.80	5.50	17.00
<b>Côtes-du-Rhône A.C., Parallèle 45</b> <b>Jaboulet-Ainé, Rhône – France</b> <i>Distinctive, full-bodied wine with spicy pepper hints,</i> <i>plums, very mature and fine tannin</i>	3.10	6.00	19.00
<b>Montecucco Rosso D.O.C., Rigoletto</b> <b>Colle Massari, Tuscany – Italy</b> <i>Sangiovese, Montepulciano</i> <i>Sour cherries and cocoa, soft and rounded, a pleasant character</i>	3.90	7.50	24.00
<b>2010 Valpolicella Superiore D.O.C., Ripasso San Rocco</b> <b>Tedeschi, Venezia – Italy</b> <i>Amarone's little brother! toast aroma, hints of balsam, dried fruits,</i> <i>warm character, rounded, full of tannin, fermented on Amarone grape pulp</i>	4.70	9.20	30.00

<i>Rosé wine by the glass and by the carafe</i>	0.1	0.2	0.75
<b>Lal</b> <i>Kavaklıdere, Anatolia – Turkey</i> <i>sharp and full-bodied, refreshing and rich in finesse</i>	2.30	4.50	15.90
<b>Girofle IGP Rosato</b> <i>Azienda Monaci, Apulia – Italy</i> <i>Dry and lively, with delightful hints of raspberry, also as an aperitif</i>	3.10	6.00	18.00
<b>Spritzer (white, red, rosé)</b>		4.00	
<b>Sparkling wines</b>	0.1	0.375	0.75
<b>Palladio Prosecco D.O.C., sparkling</b> <i>Bortolomiol, Venezia – Italy</i> <i>Fresh hints of apples and mirabelle plums, finely sparkling</i>	3.80		19.90
<b>Prosecco di Vald. D.O.C.G., Senior Spumante Extra Dry</b> <i>Bortolomiol, Venezia – Italy</i> <i>Fruity tang, perfumed, elegant and light in style: Just how a classic prosecco should taste</i>	4.90		27.00
<b>Champagne R de Ruinart Brut</b> <i>Ruinart, Champagne – France</i> <i>From Chardonnay &amp; pinot noir, aged on the lees for four years, fine bubbles, flowery bouquet, powerful</i>			68.00
<b>Champagne Ruinart Brut Rosé</b> <i>Ruinart, Champagne – France</i> <i>Very fine, soft and rounded with hints of small red berries, full-bodied and wonderfully harmonious</i>			49.0091.full-bodied00

**White wines by the bottle** 0,75

**2012 South Tyrol Sauvignon D.O.C., Indra** 28.00  
**Girland cellar, South Tyrol – Italy**  
*Fine aromas of nettles, wild herbs, gooseberries  
and passion-fruit, expressive and enduring*

**2012 Grüner Veltliner Kamptal D.A.C., Reserve Steinsetz** 32.00  
**Schloß Gobelsburg, Kamptal – Austria**  
*Fine hints of spice and pepper, apricots, piquant, moody,  
very elegant and balanced*

**2011 I Sistri Chardonnay IGT** 36.00  
**Felsina, Tuscany – Italy**  
*Barrique Chardonnay, perfume of exotic fruits, vanilla, solid on the palate with  
tender smoky aromas, good body, loads of class!*

**Red wines by the bottle** 0.375 0.75

**2008 Primitivo Gioia del Colle D.O.C., U`PR`MAT`VE** 27.00  
**Fatalone, Apulia – Italy**  
*Powerful yet gentle! A wine like a volcano, perfumed with elderberries  
with a smoky finale, soft and wild*

**2010 Rosso Bolgheri D.O.C., Poggio ai Ginepri** 28.00  
**Argentiera, Tuscany – Italy**  
*Cabernet Sauvignon, Syrah, Merlot  
Clear fruit with blackberries and blueberries and liquorice,  
fine tannin structure, very appealing*

**2008 Amarone della Valpolicella D.O.C.** 32.00 47.00  
**Tedeschi, Venezia – Italy**  
*Very appealing, with an explosive fruity bouquet,  
dried fruit, fine sweet and sour interplay*

**2007 Turriga IGT** 74.00  
**Argiolas, Sardinia – Italy**  
*Intensive Mediterranean hints of ripe fruits,  
chocolate, eucalyptus, tender toasty hints, rounded*